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February 17, 2012
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SUPPLEMENTAL INFORMATION
DISCLOSURE STATEMENT
Patent Application
Docket No. SPO.129

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Examiner : Philip A. Dubois
Art Unit : 1781
Applicants : Hisae Kume *et al.*
Serial No. : 10/593,550
Conf. No. : 4478
Filed : September 19, 2006
For : Antibacterial Compositions

Mail Stop Amendment
Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT
UNDER 37 CFR §§1.97 AND 1.98

Sir:

The above-identified patent application was filed in the U.S. Patent Office as a national application under 35 USC §371.

In accordance with 37 C.F.R. § 1.56, the reference listed on the attached Form PTO/SB/08 is being brought to the attention of the Examiner for consideration in connection with the examination of the above-identified patent application. A copy of the cited document is attached.

Please note that the reference JP 2004/051494 (F1) is in a foreign language. However, a concise explanation of the reference has been provided for the Examiner's convenience, copy attached.

The undersigned hereby certifies that the item of information contained in this statement was cited in a communication from a foreign patent office in a counterpart foreign application not more than three months prior to the filing of this statement.

It is respectfully requested that the Examiner indicate consideration of the cited reference by returning a copy of the attached Form PTO/SB/08 with initials or other appropriate marks. If any additional fee is required, or to credit any overpayment, please use Deposit Account No. 19-0065.

The applicants respectfully assert that the substantive provisions of 37 C.F.R. §§ 1.97 and 1.98 are met by the foregoing statement.

Respectfully submitted,



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Attachments: Form PTO/SB/08 (1 page)
Copies of reference cited
Copy of concise explanation of cited reference

Concise Explanation of Japanese Reference

Japanese Patent Application Kokai Publication No. 2004-51494

Publication date: February 19, 2004

5 Title: Enteral nutrients

This patent document is cited in the prosecution of the corresponding Korean application (Korean Application No. 10-2006-7022476) as disclosing an enteral nutrient containing proteins, fats and carbohydrates at energy ratios of 10-40%, 10-40% and 40-80%,
10 respectively. The Korean Patent Office asserts that the fluid foods contemplated in the corresponding application include such an enteral nutrient, that this document describes a composition comprising a plant-derived oil, such as rapeseed oil, that this document also describes enteral nutrients containing casein sodium, dairy proteins, dextrin, fructose, rapeseed oil and such, and that this document further teaches a process for preparing an enteral nutrient,
15 comprising the steps of dissolving the components of the nutrient in hot water with stirring, and sterilizing the mixture.

The invention of this document provides enteral nutrients which could improve protein metabolism, immune ability, intestinal mucosal functions, and such through administration, for
20 example, to patients receiving surgery or patients with severe infection.

The invention relates to liquid enteral nutrients having an osmotic pressure of 300 to 600 mOsm/kg, an amino acid score of 100, and comprising the following substances as main ingredients:

substance A: nitrogen source substances of 10-40 energy % to the total energy source, and
25 comprising proteins, glutamine-containing peptides, and amino acids;
substance B: lipids of 10-40 energy % to the total energy source;
substance C: carbohydrates of 40-80 energy % to the total energy source;
substance D: an emulsifier; and
substance E: water.

30 The glutamine-containing peptide added to the enteral nutrient is expected to show an effect of improving protein metabolism, immune ability, intestinal mucosal functions, and such. It is not converted after dissolving in water or heat sterilization into pyroglutamate which does not show these effects.

An osmotic pressure of 300 to 600 mOsm/kg represents an osmotic pressure which
35 imposes little burden to the body, and an amino acid score of 100 is used so that the effect of the glutamine-containing peptide is most effectively exhibited.

The Examples show methods for preparing various enteral nutrients and measuring various parameters (such as protein, glutamine, lipid, and carbohydrate contents; amino acid score; osmotic pressure; pH; and palatability) of the prepared enteral nutrients. However, the antibacterial effects of the enteral nutrients are not discussed with showing experimental results or data.

The enteral nutrients prepared in the Examples are shown in Table 1.

Table 1

	Example 1	Example 2	Example 3	Example 4	Example 5	Example 6	Comparative Example 1	Comparative Example 2
Substance A								
Glutamine-containing peptide	1.5	1.5	1.5	1.5	1.5	1.5	—	1.5
Casein sodium	3	3	3	3	3	3	4.2	3
Lactoprotein	2	2	2	2	2	2	2	2
L-methionine	0.02	0.02	0.02	0.02	0.02	0.02	—	0.02
L-threonine	0.01	0.01	0.01	0.01	0.01	0.01	—	0.01
L-tryptophane	0.02	0.02	0.02	0.02	0.02	0.02	—	0.02
Substance B								
Rape seed oil	1.4	1.4	1.4	1.4	1.4	1.04	1.4	1.4
Medium chain fatty acid	0.6	0.6	0.6	0.6	0.6	0.6	0.5	0.6
Fish oil	0.08	0.08	0.08	0.08	0.08	0.08	0.08	0.08
Substance C								
Dextrin with DE11	9	9	9	9	9	9	9	9
Dextrin with DE25	3	3	3	3	3	3	3	3
Fructose	1.5	1.5	1.5	1.5	1.5	1.5	1.5	1.5
Substance D								
Succinic acid monoglyceride	0.39	0.33	0.26	0.65	—	0.6	0.39	0.39
Citric acid monoglyceride	0.26	0.33	0.39	—	0.65	0.5	0.26	0.26
Substance E								
Water						Rest		
pH adjuster								
Sodium hydroxide	0.07	0.07	0.07	0.07	0.07	0.07	—	0.07
Other substances						Shown in Table 2		
Total	100	100	100	100	100	100	100	100
Results								
Protein content (g/100ml)	5.5	5.5	5.5	5.5	5.5	5.5	5.5	—
Glutamine content (g/100ml)	0.75	0.75	0.75	0.75	0.75	0.75	0.2	0.75
Amino acid score	100	100	100	100	100	100	100	70
Lipid content (g/100ml)	2.6	2.6	2.6	2.6	2.6	2.6	2.6	—
Total calories (kcal/100ml)	100	100	100	100	100	100	100	—
Carbohydrate content (g/100ml)	13.7	13.7	13.7	13.7	13.7	13.7	13.7	13.7
Osmotic pressure (mOsm/kg)	480	472	479	499	493	481	472	476
Viscosity (cps)	10	10	10	10	10	7	9	9
Average particle diameter (μm)	0.18	0.21	0.20	0.28	0.26	0.18	0.19	0.19
pH	6.7	6.7	6.7	6.7	6.7	6.1	6.7	6.7
State of liquid	◎	◎	◎	◎	◎	◎	◎	×
Palatability	◎	◎	◎	◎	◎	△	◎	×
Preservation test: chemical pressure (mOsm/kg)	488	493	495	512	507	—	480	483
Preservation test: viscosity (cps)	10	12	12	19	14	—	10	10
Preservation test: average particle diameter (μm)	0.18	0.24	0.26	0.77	0.58	—	0.19	0.19
Preservation test: pH	6.5	6.5	6.5	6.5	6.5	—	6.5	6.5
Preservation test: state of liquid	◎	○	○	△	△	×	◎	○
Preservation test: palatability	◎	○	○	△	△	×	◎	○